

2018 Coolart Road Pinot Noir

Vineyards :: Clones

Coolart Road (D Block 100%) :: MV6 (100%)

Harvest date :: Yield

Hand picked 5 March 2018 :: 4.7t/ha

Baumé :: pH :: TA

13.2° :: pH 3.52 :: TA 6.80g/L

Winemaking

- 20% whole bunches
- 30 days on skins in concrete
- following pressing, the wine was transferred to 17% new 228 litre French oak barrels for 11 months
- natural malolactic fermentation before bottling unfiltered and with minimal filtration

Aging :: Oak

11 months :: 17% new 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (0.34 g/l) :: 3.58 :: 5.1 – 5.6 g/L

Alcohol

14.0% (8.3 standard drinks/750ml bottle)

Production

Bottled 12 February 2019 :: screwcap

Our thoughts...

Made from the MV6 clone in D block on Coolart Road Vineyard this sultry perfumed Pinot Noir displays dark cherry, bramble and earthy notes that is beautifully rounded out by the chewy and grippy tannins. The rich palate keeps giving in the glass now and will in the bottle for some time.

Best drinking 2020-2028+

